

Prepared 2nd April 2004

This statement is prepared subsequent to an inspection of the ship by Sharan Freiberg, Commander, and her colleague Michelle Noonan, Environmental Health Officer in San Juan on March 24th, 2004.

No.	Reference.	Points	Location	Description	Corrective action	Status / Action
1	26	0	Lido Grill	Two knives were soiled and stored as clean in the Lido preparation area	Monitoring procedures have been improved	Closed
2	21	1	Lido Grill	The external thermometer cover on refrigeration unit G41 was missing, making it difficult to clean.	The thermometer has been blanked off (making it easy to clean) and a new thermometer is on order	CP(UK)
3	21	1	Lido Grill	The exterior thermometer was not functioning on unit G41	A new thermometer is on order	CP(UK)
4	19	0	Lido Grill	The ice scoop was hung beside the hand wash sink where it could easily be contaminated	The ice scoop has been transferred to the other side away from the hand wash sink.	Closed
5	34	0	Lido Grill	The pipe to the ice machine water filter was leaking	The pipe has been renewed	Closed
6	26	0	Lido Grill	The ice machine chute was soiled with a brown slime at the mouth and at the base of the chute.	The machine has been cleaned. A new operating procedure is in place for a monthly cleaning routine.	Closed
7	20	0	Lido Grill	A large gap was noted where the ice chute exited the technical area of the ice machine into the ice bin. This area provided a direct connection to the technical area so that the ice bin could become contaminated from condensate, refrigeration chemicals, and soil.	The ice machine has been taken out of service pending a permanent modification.	Chief Engineer
8	08	0	Lido Grill	The ice crusher machine did not have an air gap or a back flow prevention device on the potable water line inlet.	A back flow preventer has been installed	Closed
9	27	0	Splash Bar	The refrigeration condenser technical area was soiled	Cleaned. A new operating procedure is in place to clean monthly.	Closed
10	26	0	Splash Bar	Both ice machines were slightly soiled at the water pipe inlet to the cuber area.	Cleaned. A new operating procedure is in place to clean monthly.	Closed
11	07	0	Potable water	The potable water tank cleaning halogenation contact time is not recorded	With effect from 1 st April, 2004 halogenation contact time will be recorded after tank cleaning	Closed

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				recorded.	time will be recorded after tank cleaning.	
12	08	0	Potable water bunkering	Disinfection of the potable water hose couplings before bunkering is not documented	With effect from 1 st April, 2004 disinfection of the potable water hose couplings will be recorded.	Closed
13	03	0	Potable water production	On February 4 th , 2004 the halogenation reading taken at 08:30 was 1.64 ppm and the reading taken at 12:30 was 1.69 ppm. Production had continued for approximately eight hours below the required 2 ppm halogenation concentration without corrective action documented.	A new procedure is in place to record corrective action.	Closed
14	20	0	Crew Mess room	The microwave was labeled "Not for commercial use".	The microwave oven has been removed.	Closed
15	27	0	Crew Mess room	The back of the microwave was soiled	The microwave oven has been removed.	Closed
16	20	0	Officers' mess room	The microwave was labeled "Not for commercial use".	The microwave oven has been removed.	Closed
17	31	0	Main Galley	An unlabeled container of drain cleaner was noted in the chemical storage locker	Monitoring procedures have been improved.	Closed
18	21	1	Main Galley	A hole was noted on the cappuccino machine at the coffee station where a knob was missing.	The hole has been plugged	Closed
19	26	0	Main Galley	Mildew was noted in the bin of the ice machine	Monitoring procedures improved. A weekly cleaning and sanitising / logging scheme is in place	Closed
20	20	0	Main Galley	An absorbent foam gasket was noted between the upper and lower compartments of the ice machine. This gasket was retaining water.	Foam gasket removed and replaced with a thin rubber gasket.	Closed
21	37	1	Main Galley	Heavy condensate was noted on the deckhead and bulkhead at the soiled end of the dish wash machine. This was noted on the last inspection.	Ventilation system has been improved.	Closed
22	22	2	Main Galley	The final rinse spray arm in the dish wash machine had an erratic spray pattern. The back nozzles were spraying to the side instead of down onto the plates	The defective nozzles have been replaced.	Closed

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23	26	0	Main Galley	A few glasses were soiled and stored as clean in the dish wash area.	Monitoring procedures have been improved	Closed
24	20	0	Main Galley	Slotted fasteners were noted on the fryer coils in the hot galley	A programme for changing all slotted fasteners has been implemented.	Closed
25	20	0	Main Galley	Corrosion was noted on the blades of the bread slicer at the bread station.	Replacement blade on order	CP(UK)
26	33	1	Food Service General	Cracked and broken deck tiles and recessed grout were noted throughout the food service areas.	On going maintenance.	
27	21	1	Food Service General	Gaps, seams, and other difficult to clean features were noted on non-food contact surfaces of older equipment.	On going maintenance	